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Margery Daw's

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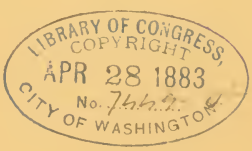

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CANDIES.

WITHOUT COOKING.

FRENCH CREAM.

These candies are made without boiling which makes them very desirable, and they are equal to the best French creams. The secret lies in the sugar used which is the XXX powdered or confectioners' sugar. It can be obtained at the large groceries. Ordinary powdered sugar when rubbed between the thumb and finger has a decided grain, but the confectioners' sugar is fine as flour. Margery Daw promises perfect success in following these recipes.

FRENCH VANILLA CREAM.

Break into a bowl the white of one or more eggs, as the quantity you wish to make will require, add to it an equal quantity of cold water, then stir in XXX powdered or confectioners' sugar until you have it stiff

enough to mould into shape with the fingers. Flavor with vanilla to taste. After it is formed into balls, cubes or lozenger shapes, lay them upon plates or waxed paper and set them aside to dry. This cream is the foundation of all the French creams.

ENGLISH WALNUT CREAMS.

Make French cream as previously directed. Have ready some English walnuts, using care not to break the meats. Make a ball of the cream about the size of a walnut and place a half nut meat upon either side of the ball, pressing it into the cream. Lay them away for a few hours to dry.

CREAM CHERRIES.

Make a small round ball of French cream, cut a strip of citron the size of a cherry stem and put the ball of cream upon one end of it; take a cherry glacé and cutting it in two, put one half each side of the stem on the cream ball and it will make a very pretty candy. They can also be made like walnut creams using cherries instead of walnuts.

CHOCOLATE CREAM DROPS.

Take French cream and mould into cone shape forms with the fingers. Lay them on waxed paper or a marble slab until the next day to harden, or make them in the morning and leave them until afternoon. Melt some chocolate, (confectioners' chocolate is the best), in a basin set in another basin of boiling water; when melted and the creams are hard enough to handle, take one at a time on a fork and drop into the melted chocolate, roll it until well covered, then slip from the fork upon waxed paper and set them aside to harden.

FIG CREAMS.

Cut nice fresh figs into four or five strips, take a piece of French cream and roll it into a long roll in the palm of the hand, then with a knife cut it lengthwise and lay into it one of the strips and roll the cream around it.

CREAM DATES.

Select perfect dates and with a knife remove the pit. Take a piece of French cream, make an oblong shape, and wrap the date around the cream.

WINTERGREEN CREAMS.

Make the cream as directed for French cream, flavoring with wintergreen essence to taste, color pink with cochineal syrup and form into round lozenger shapes.

FRUIT CREAMS.

Raisins seeded, currants, figs and citron chopped fine, and mixed into French cream before the sugar is all mixed in, is a very nice variety. Make this into a flat cake about an inch thick and cut into oblong pieces or inch squares.

COCOANUT CREAMS.

Take some French cream and while quite soft add fresh grated cocoanut to taste; add sufficient confectioners' sugar to mould into balls and then roll the balls in the fresh grated cocoanut. These may be colored pink with a few drops of cochineal syrup, also brown by adding a few spoonfuls of grated cocoanut; then rolling them in grated cocoanut: the three colors are very pretty together. The cocoanut cream may be made into a flat cake and cut into squares or strips.

PEPPERMINT CREAMS.

Make the cream as directed for French cream, flavoring it quite strong with essence of peppermint. Take small bits of the cream and shape into round flat forms.

LEMON DROPS.

Grate the rind and squeeze the juice of one lemon, then make the same as orange drops.

NEAPOLITAN CREAM.

Make the French cream recipe and divide it into three parts; leaving one part white, color one part pink with a few drops of cochineal syrup, and the third part make brown with grated chocolate; make a cake about half an inch thick of the white cream, which may be done with a rolling pin on a marble slab or making it into a flat ball and patting it to the desired thickness on a platter with the hand; take the pink in the same manner and lay it upon the white cream, then the chocolate in the same manner, pressing all together, trim the edges smooth and cut into slices or squares as you prefer. This is a very pretty candy; each layer may be flavored differently.

ORANGE DROPS.

Grate the rind of one orange and squeeze the juice taking care to reject the seeds, add to this a pinch of tartaric acid, then stir in confectioners' sugar until it is stiff enough to form into small balls the size of a small marble. This is a delicious candy.

ALMOND CREAMS.

Make an oblong roll of French cream and press into the side of it an almond meat, or blanch and chop the almonds and mix them through the cream.

MAPLE SUGAR CREAM.

Grate maple sugar, mix it in quantities to suit taste with French cream adding enough confectioners' sugar to mould into any shape desired. Walnut creams are sometimes made with maple sugar and are very nice.

SPICED CHOCOLATE CREAM.

Have some chocolate grated in quantity desired as some prefer more than others, add ground cinnamon and cloves to taste, mix these ingredients into French cream and form into small cubes.

NUT CREAMS.

Chop almonds, hickory nuts, butternuts or English walnuts quite fine. Make the French cream and before adding all the sugar, while the cream is quite soft, stir into it the nuts and then form into balls, bars or squares. Three or four kinds of nuts may be mixed together.

CANDIES.

COOKED.

SPICED CHOCOLATE.

Two cups of brown sugar, one-half cup of grated chocolate, one-half cup of water, a piece of butter, add spice to taste. Boil these ingredients together and when nearly done test it by dropping a little into cold water. When done pour into buttered pans.

VANILLA SYRUP CANDY.

One quart of syrup, one pound of granulated sugar, a small piece of butter, one tablespoonful of glycerine. Boil these ingredients together as molasses candy, when nearly done test in cold water. Just before removing from the fire add a teaspoonful of soda and pour into buttered pans; when partly cool pour vanilla upon the top and pull as molasses candy. It will be very white and delicious. The flavor may be varied.

FLAXSEED CANDY.

One pound of granulated sugar, three-fourths cup of water, one tablespoonful of glycerine, flaxseed in quantity to suit the taste. Boil the sugar and water together with the glycerine and when nearly done stir in the flaxseed. Pour into buttered pans to cool. When partly cold mark into squares with a knife.

MOLASSES TAFFY.

One cup of molasses, one cup of sugar, a piece of butter the size of an egg. Boil hard, test in cold water; when brittle, pour in thin cakes on buttered tins; as it cools mark in squares with the back of a knife.

PEA-NUT CANDY.

Two cups of molasses, one cup of brown sugar, one tablespoonful of butter, one of vinegar. Put into a kettle to boil. Having cracked and rubbed the skin from the pea-nuts, put them into buttered pans, and when the candy is done, pour it over the nuts. Cut into blocks while warm.

MOLASSES CANDY.

Two cups of molasses, one cup of sugar, a piece of butter the size of a small egg, one tablespoonful of glycerine. Put these ingredients into a kettle, and boil hard twenty or thirty minutes; when boiled thick, drop a few drops in a cup of cold water, and if the drops retain their shape, it is nearly done, which will be when it is brittle; do not boil it to much. Have pans or platters well buttered, and just before the candy is poured into them, stir in one-half teaspoonful of cream tartar, or soda. If flavoring is desired, drop the flavoring on the top, as it begins to cool, and when it is pulled the whole will be flavored. Pull till as white as desired, and draw into sticks, and cut with shears.

HOARHOUND CANDY.

Steep one tablespoonful of hoarhound, (dried leaves) in one-half cup of water; strain and add one pint of sugar, one tablespoonful of vinegar. Boil without stirring, test in cold water, and when brittle pour into buttered pans, marking off in squares while warm, with the back of a knife.

POP-CORN BALLS.

Two cups of molasses, one cup of brown sugar, one tablespoonful of vinegar, a piece of butter the size of a small egg. Make the candy in a large kettle, pop the corn, salt it, and sift it through the fingers, that the extra salt and unpopped kernels may drop through. (It will take four quarts or more of corn that is popped.) Then stir all the corn into the kettle that the candy will take, heap it on buttered platters, or make it into balls.

VANILLA SUGAR CANDY.

Two pounds of granulated sugar, two-thirds of a cup of water, one-third cup of vinegar, butter the size of an egg, one tablespoonful of glycerine, two teaspoonfuls of vanilla. Boil all except the vanilla without stirring, twenty minutes or half an hour, till crisp, when dropped into water. Just before pouring upon platters to cool, add a small teaspoonful of soda, or cream tartar. After pouring upon the platters to cool, pour the two teaspoonfuls of vanilla over the top. You can pull it beautifully white. Draw it into sticks the size you wish, and cut off with shears, into sticks or kiss-shaped

drops, to suit the eaters. If you can succeed in keeping it a week, it will become creamy.

WINTERGREEN CANDY.

Make the candy the same as the vanilla, and after it is poured upon the platter to cool, drop over the top one or two teaspoonfuls of wintergreen essence to taste, and color pink by dropping a few drops of cochineal syrup either in the boiling candy or on the top with the flavoring. Make into sticks or kisses.

BUTTER SCOTCH.

One cup of brown sugar, one half cup of water, one teaspoonful of vinegar, piece of butter the size of a walnut. Boil about twenty minutes; flavor if desired.

FRENCH CREAM CANDY.

Four cups of white sugar, one cup of hot water, flavor with vanilla; put the sugar and water in a bright tin pan on the range, and let it boil without stirring, about eight minutes, and if it looks somewhat thick, test by letting some drop from the spoon, and if it

threads remove the pan to the table, taking a small spoonful and rubbing it against the side of a cake bowl, and if creamy and will roll into a ball between the fingers, pour the whole into the bowl and beat rapidly with a large spoon or porcelain potato masher. If it is not boiled enough to cream, set it back upon the range, let it remain one or two minutes or as long as is necessary, taking care not to cook it too much. Add the vanilla (or other flavoring) as soon as it begins to cool. This is the foundation for all French creams. It can be made into rolls and sliced off, or packed in plates and cut into small cubes, or made into any shape imitating French candies. A pretty form is made by coloring some of the cream pink, taking a piece about as large as a hazel nut, and crowding an almond meat half way into one side, till it looks like a bursting kernel. In working should the cream get too cold, warm it.

WINTERGREEN CREAMS.

Make cream as directed, flavor with wintergreen, color pink with cochineal syrup, and form into round lozenger shapes.

PEPPERMINT CREAMS.

Make cream as previously directed, flavoring quite strong with essence of peppermint; take off small bits and shape into round flat forms.

PANACHE CREAM.

Make the French cream recipe, and divide into three parts, leaving one part white, color one pink with cochineal syrup, and the third part color brown with chocolate, which is done by just letting the cream soften and stirring in a little finely grated chocolate. The pink is colored by dropping on a few drops of cochineal syrup while the cream is warm, and beating it in. Take the white cream, make a flat ball of it, and lay it upon a buttered dish and pat it out flat until about half an inch thick. If it does not work easily dip the hand in alcohol. Take the pink cream, work in the same way as the white and lay it upon the white; then the chocolate in the same manner, and lay upon the pink, pressing all together. Trim the edges off smooth, leaving it in a nice square cake, then cut into slices or small cubes, as you prefer. It is necessary to work it all up as rapidly as possible.

FRUIT CREAM.

Add to French cream, raisins, currants, figs, a little citron, chopped and mixed thoroughly through the cream while quite warm. Make into bars or flat cakes.

WALNUT CREAMS.

Take a piece of French cream the size of a walnut. Having cracked some English walnuts, using care not to break the meats; place one-half of each nut upon each side of the ball pressing them into the ball.

CHOCOLATE CREAMS.

Use French cream, and form it into small cone-shaped balls with the fingers. Lay them upon oiled paper to harden until all are formed. Melt one cake of baker's chocolate in an earthen dish or small basin: by setting it in the oven it will soon melt; do not let it cook. To keep the chocolate hot, it is well to have a hot soapstone, and place the basin with the chocolate upon it. Take the balls of cream one at a time on a silver fork, pour the melted chocolate over them with a teaspoon, and when well covered, slip them from the fork upon oiled paper.

COCOANUT CAKES.

Two cups of sugar, one-half cup of water, let it boil till it crisps in water (or the same as French cream), take off and stir till it creams. One grated cocoanut stirred in after the candy is beaten to a cream, make in good sized cakes, but thin. Reserve about two tablespoonfuls of the cream, add a little cocoanut and enough cochineal syrup to color it pink, and drop a little upon the center of the cakes. Work very quickly, else it will cool.

NUT CREAMS.

Chop almonds, hickory, butternuts, or English walnuts, quite fine, and mix into French cream, forming into balls, bars or flat cakes.

CHOCOLATE CARAMELS.

One cup of grated chocolate, one cup of molasses, one cup of brown sugar, one cup of milk, a piece of butter the size of a small egg. Put all the ingredients in a kettle to boil, adding one tablespoonful of glycerine, and boil fast. When nearly done add the chocolate; test it by dropping into cold water, and when done pour into buttered pans. When cool mark into blocks with the back of a knife.

FROSTINGS.

CREAM FROSTING.

Take the white of one egg and add to it an equal measure of cold water, stir into this XXX powdered or confectioners' sugar until the right consistency to spread upon the cake. This is the easiest manner to make frosting and it is unsurpassed. It will remain soft and creamy, cutting without breaking for several days. Flavor with vanilla, rose or almond. A few drops of cochineal syrup will color this a beautiful rose color and is very effective.

NUT FROSTING.

Make cream frosting and mix into it nuts chopped fine in quantities desired. Hickory nuts, English walnuts or almonds are the best for this purpose. Some prefer to place half nuts upon the top of the frosting rather than to mix them.

GOLDEN FROSTING.

Mix with the yolks an equal measure of cold water and stir in confectioners' sugar until it will spread nicely upon the cake. This makes a pleasing frosting for children's parties.

ORANGE FROSTING.

Grate half the rind of one orange and squeeze the juice, remove the seeds, stir into the juice and rind confectioners' sugar until thick enough to spread nicely upon the cake. This is very nice to spread between the layers for orange cake using less sugar than for the top frosting.

BOILED FROSTING.

One pint granulated sugar, moisten with water sufficient to dissolve it. Let it boil until it threads from the spoon, stirring it often. Beat the whites of two eggs to a stiff froth, place in a deep dish, and turn the boiling sugar over them; beat quickly until of the right consistency to spread over the cake; this is sufficient for two loaves. Flavor as you like.

COCOANUT FROSTING.

Make the cream frosting and mix with it some fresh grated cocoanut, (desiccated may be used.) After it is spread upon the cake scatter more cocoanut, over it. The effect is very pretty to color the frosting pink or brown with grated chocolate and then sprinkle the white grated cocoanut over it.

CHOCOLATE FROSTING.

Make the cream frosting as above and mix with it as much grated chocolate as you wish. Flavor with vanilla.

DOMINOES.

Have sponge or plain cake baked in rather thin sheets and cut into small oblong pieces the size and shape of a domino, a trifle larger. Frost the top and sides. When the frosting is hard, draw the black lines and make the dots, with a small brush dipped in melted chocolate. These are very nice for children's parties. The lines and dots can also be made with thin pink frosting on white, or white dots on pink frosting.

HICKORY NUT MACAROONS.

One pound of powdered sugar, one pound of nuts chopped fine; the unbeaten white of five eggs, one tablespoonful of flour, two small teaspoonfuls of baking powder. Mix these ingredients together and drop from a teaspoon upon buttered paper or baking tins. Do not put them too near each other, and bake a light brown in a moderate oven. Weigh the nuts before cracking.

KISSES.

The whites of four eggs beaten to a stiff froth, one-half pound of powdered sugar. The more the eggs and sugar are beaten together the stiffer the kisses will be. Bake in a quick oven on buttered paper on dripping pans turned upside down, leaving the oven door a little open.

ROASTED ALMONDS.

Shell and blanch almonds, put them in a sauce pan with some salt, set them in the oven until they are hot, remove the sauce pan from the oven and add a small piece of butter to the almonds and shake them over the fire until they are brown, taking care that they do not burn.

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